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### **Consumer Health Services Mobile Food Unit Requirements**

A **mobile food unit** is a vehicle mounted food service establishment designed to be readily movable.

A **pushcart** is a non-self propelled vehicle limited to serving non-potentially hazardous foods or commissary wrapped food maintained at proper temperatures, or limited to the preparation and serving of frankfurters.

**Commissaries must be provided for those units which do not meet the requirements listed below.** A commissary is a food establishment that meets all the requirements of the Wyoming Food Safety Rule which means they must be the same as a full service restaurant.

1. All outer openings to an enclosed mobile food unit must be properly screened and /or sealed to protect against the entrance of insects.
2. All mobile food units serving potentially hazardous food and/or preparing hot dogs, nacho's, or hamburgers must contain a three compartment sink with hot and cold running water dispensed to all sinks by means of a combination faucet.
3. All mobile food units must contain a hand wash sink with hot and cold running water dispensed by means of a combination faucet with soap and paper towels available.
4. Mobile food units where sinks are required must have a potable water tank adequately sized for the intended use of the unit.
5. The waste tank on the mobile food unit must be at least 15% larger than the size of the potable water tank.
6. Mobile food units containing a grill or a deep fat fryer must install a hood with filters and be vented to the outside of the unit.
7. All mobile food units must have adequate hot and cold storage for the intended use of the unit.
8. The floor, walls, and ceiling of the mobile food unit must be light colored, smooth, non-absorbent, durable and easily cleanable.

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9. The lights in the mobile food unit must be shielded or contain shatterproof type bulbs.
10. All food contact utensils in either mobile food units or pushcarts must be of a material that is approved by the Department.
11. A metal stem thermometer with a minimum range of 0°-220° F must be available to check hot and cold food temperatures.
12. All cold storage units in a mobile food unit must contain a thermometer.
13. Test strips must be available to check the strength of the sanitizer used for sanitizing utensils and to test the strength of the wiping cloth solution.
14. Hair restraints must be worn by all personnel working in the mobile food unit or at the pushcart.
15. Separate storage must be provided for toxic items and for personal items.
16. All foods, utensils, and single service items must be stored off the floor.
17. A food license is required and must be renewed each year prior to the expiration date listed on the license.